

Recipe

Pecan Pesto with Spring Herbs

Ingredients

½ cup of fresh basil leaves

½ cup of flat-leaf Italian parsley

½ cup of wild arugula

¼ cup of fresh chopped chives

5 fresh sage whole leaves

½ cup of shelled pecans

2/3 cup of grated parmigiano cheese

½ cup of extra virgin olive oil

¼ cup of warm water

1 juiced lemon

1 teaspoon of cracked black pepper

Directions

- Juice the lemon and grate the cheese.
- Heat a small non-stick skillet over medium heat for 1 minute. Toast the pecans then for another 2 minutes—until lightly browned. Allow the toasted pecans to cool off.
- Put all the herbs, cheese, black pepper, and nuts into the food processor. Pulse for 1-2 minutes—until a rough paste starts to form.
- Pour the olive oil in, ¼ cup at a time, while the food processor is running. The mixture will turn smoother.
- Finish the pesto by continuing to mix in the blender, adding in both the warm water and the lemon juice.

Chef Chris Atwood's Notes:

Pesto is the perfect way to honor the green bounty of spring. While the Genovese version uses basil and pine nuts, you can make creative pesto sauces out of other herbs or leafy greens—

including flat-leaf parsley, sage, mint, arugula, and chives. The addition of lemon juice keeps the pesto from oxidizing once pulsed. To keep the pesto fresh, store it in your fridge crowned in ¼ inch of extra-virgin oil. When saucing fresh pasta, it's best to have you noodles steaming-hot and the pesto at room temperature—this will encourage the cheese to melt and coat the noodles in a creamy glaze.